

Herb Dinner Rolls

Directions:

Begin with pouring the warm milk into the bowl of a stand mixer. Stir in 1 teaspoon granulated sugar and the yeast, let it sit for 10 minutes until frothy. If it does not froth, start over with fresh yeast.

Set up the dough hook attachment in the stand mixer. With the mixer on medium speed, beat in the remaining 2 tablespoons of sugar, eggs, melted butter, garlic powder, and salt until evenly combined. You may need to break up the eggs. On medium-low speed, mix in 3 cups flour, 1 cup at a time, scraping the sides of the bowl with a rubber spatula. Add the remaining flour in 1/4 cup increments as needed. Increase the speed to high and mix until the dough forms and pulls away from the sides of the bowl. The dough should be slightly sticky, moist, and manageable. Then, on low speed, add the rosemary, oregano, and thyme until evenly incorporated.

Transfer dough to a floured surface and knead by hand for about 2-3 minutes, sprinkling more flour as necessary. The dough should still be moist, slightly sticky, and should spring back slowly when poked. Do not over-knead. Form dough into a ball and place in a lightly oiled bowl, making sure to coat the top of the dough with oil as well. Cover tightly with plastic wrap and let it rise in a warm environment for about 1 hour, until doubled in size.

After the dough has risen, punch it down and transfer to a clean non-floured surface. Cut the dough in half, and then cut each half into 6 equal pieces. Fold the corners into the center of each piece until it forms a ball, flip over, and place in a greased 9 x 13 baking pan. Cover pan with plastic wrap and let it rise in a warm environment for another hour or until doubled in size. Meanwhile, preheat oven to 350 degrees.

In a small bowl, combine the garlic herb butter ingredients, and brush all over the risen buns. Bake 18-20 minutes until golden brown. Let cool slightly and serve warm. Enjoy!